



Technical Data Sheet

Date Prepared: 07/07/2020

Supersedes: 09/05/2019

Contact Information:

Department: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com



General Product Information:

Product Name: Original Cheesecake Single Slice

Part Code Number: 101304

UPC: 785397003161

GTIN: 10785397012955

Item Description: Our original recipe, rich, creamy and light, baked in a graham cracker crust.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 3.43 oz

Trays/ Case: 2

Units/ Tray: 6

Units/ Case: 12

Unit Dimensions: 5 x 3 x 2.5 in

Unit Cube: 0.02 cu. ft.

Case Dimensions: 18.63 x 5.63 x 6 in

Case Cube: 0.36 cu. ft.

Case Gross Weight: 4 lbs

Confidential Do Not Duplicate
Proprietary Property of The Cheesecake Factory Bakery Inc



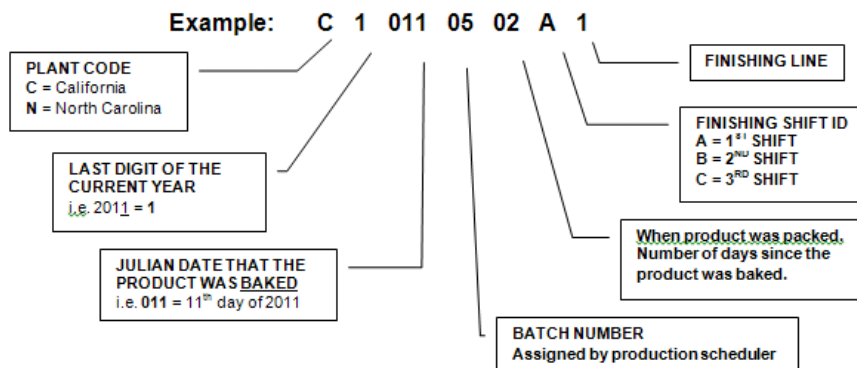
Packaging Materials Used: Plastic slice container, cardboard label sleeve, 3 x 6 label or inkjet for master case, & corrugated carton.

Pallet Configuration: 17 TI x 13 HI= 221 cases per pallet

Date Code Information:

LOT CODE INTERPRETATION

The Cheesecake Factory Bakery uses an 11-digit code dating system that pertains to the date of manufacturing. The lot numbers are inkjet or embossed on the die cuts. Below is the lot number interpretation:



Technical Product Information:

1. Manufacturing Method: See Process Flow Chart

2. Nutrition Facts:

Nutrition Facts Servings per container 1, **Serving size**
1 Slice (97g), Amount per serving: **Calories 310**, Total Fat 20g (26% DV), Saturated Fat 12g (60% DV), Trans Fat 0.5g, **Cholesterol** 85mg (28% DV), **Sodium** 260mg (11% DV), **Total Carbohydrate** 30g (11% DV), Dietary Fiber 1g (4% DV), Total Sugars 21g (Includes 17g Added Sugars, 34% DV), **Protein** 5g, Vitamin D 0mcg (0% DV), Calcium 63mg (4% DV), Iron 0mg (0% DV), Potassium 101mg (2% DV). The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



3. Ingredient listing as stated on the product label:

INGREDIENTS: Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Sugar, Whole Eggs, Vanilla Graham Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Honey, Sodium Bicarbonate, Salt, Natural Butter Vanilla Flavor), Invert Sugar, Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Cinnamon, Sunflower Lecithin, Artificial Vanilla Flavor.

Contains: Egg, Milk, Soy and Wheat Allergens.

ALLERGY WARNING: THIS PRODUCT IS PROCESSED IN A PLANT THAT MANUFACTURES PRODUCTS WITH PEANUTS AND TREE NUTS.

4. Percentage Ingredient Breakdown:

Ingredient Breakdown	Compound	Process Method	Percentage	Country of Origin	Functionality	E Codes/ Functions
Cream Cheese	1)Milk & Cream Cheese 2)Cheese Culture	Pasteurized	35-45%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
Sour Cream	1)Cultured Milk 2)Cream 3)Nonfat Milk Solids	Pasteurized	15-25%	USA	Primary Ingredient	
Sugar			10-14%	USA*	Primary Ingredient	
Whole Eggs		Pasteurized	9-13%	USA	Primary Ingredient	
Graham Crumb	Palm Oil	Refined, Bleached, Deodorized	5-8%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Vanilla Crumb	1)Whey (Milk) 2)Palm Oil	1)Pasteurized 2)Refined, Bleached, Deodorized	5-8%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)



Margarine	Palm Oil	All Natural (Refine, Bleached, Deodorize)	3-5%	MALAYSIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
Invert Sugar			3-5%	USA	Primary Ingredient	
Cinnamon			<1%	INDONESIA	Flavoring	
Sunflower Lecithin			<1%	ARGENTINA	Emulsifier	E322- Emulsifier
Artificial Vanilla Flavor			<1%	CANADA	Flavoring	

*Argentina, Australia, Barbados, Belize, Bolivia, Brazil Colombia, Congo, Costa Rica, Cote D'Ivoire, Dominican Republic, Ecuador, El Salvador, Fiji, Gabon, Guatemala, Guyana, Haiti, Honduras, India, Jamaica, Madagascar, Malawi, Mauritius, Mexico, Mozambique, Nicaragua, Panama, Papua New Guinea, Paraguay, Peru, Philippines, South Africa, St. Kitts & Nevis, Swaziland, Taiwan, Thailand, Trinidad - Tobago, Uruguay, and Zimbabwe

- 5. Frozen Shelf Life: (0-5°F) 11 months. Product must always be covered.
- 6. Refrigerated Shelf Life: (36-41°F) 7 days. Product must always be covered.
- 7. Storage Conditions: (0°F) Keep Frozen
- 8. Microbiological Specifications:

<i>Coliform</i>	<100 cfu/g
<i>Aerobic Plate Count</i>	<100,000 cfu/g

Approval Signature:

Date: 07/07/2020

Cecille Marin
 Technical Services Manager

Revisions: updated case gross weight and case dimensions